

Use and Care Guide



KitchenAid®
FOR THE WAY IT'S MADE.™

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1-800-422-1230

Call with questions or comments.

**KITCHENAID® Electric Built-In
Single and Double Ovens**

**Models: KEBI271B KEBI241B KEBI200B
KEBI171B KEBI141B KEBI100B**

A Note to You

Thank you!

Thank you for buying a KitchenAid appliance. You have purchased a quality, world-class product. Years of engineering experience went into its manufacturing. To ensure that you enjoy many years of trouble-free operation, we developed this Use and Care Guide. It is full of valuable information on how to operate and maintain your appliance properly and safely. Please read it carefully. Also, please complete and mail the Ownership Registration Card provided with your new appliance.

Your safety is important to us.

This guide contains safety symbols and statements. Please pay special attention to these symbols and follow any instructions given. Here is a brief explanation of the use of each symbol.

! WARNING

This symbol will help alert you to such dangers as personal injury, burns, fire and electrical shock.

! CAUTION

This symbol will help you avoid actions which could cause product damage (scratches, dents, etc.) and damage to your personal property.

Our Consumer Assistance Center telephone number, 1-800-422-1230, is toll-free 24 hours a day.

If you ever have a question concerning your home appliance's operation, or if you need service, first see "If You Need Assistance or Service" on page 34. If you need further help, feel free to call our toll-free Consumer Assistance Center telephone number. When calling, you will need to know your appliance's complete model number and serial number. You can find this information on the model and serial number plate (see diagram on page 5). For your convenience, we have included a handy place below for you to record these numbers, as well as purchase information. You will need this information if you ever require service. Keep this book and the sales slip together in a safe place for future reference.

NOTE: You must provide proof of purchase or installation date for in-warranty service.

Model Number _____

Builder/Dealer Name _____

Serial Number _____

Address _____

Date Installed _____

Phone _____

Important Safety Instructions

⚠️ WARNING

To reduce the risk of fire, electrical shock, injury to persons, or damage when using the oven, follow basic precautions, including the following:

General

- Read all instructions before using the oven.
- Install or locate the oven only in accordance with the provided Installation Instructions. The oven must be installed by a qualified Installer. The oven must be properly connected to electrical supply and grounded.
- CAUTION: Do not store things children might want above the oven. Children could be burned or injured while climbing on it.
- Do not leave children alone or unattended in area where the oven is in use. They should never be allowed to sit or stand on any part of the oven. They could be burned or injured.
- Do not operate the oven if it is damaged or not working properly.
- Do not use the oven for warming or heating the room. Persons could be burned or injured, or a fire could start.
- Use the oven only for its intended use as described in this manual.
- Do not touch heating elements

or interior surfaces of oven. Heating elements may be hot even though they are dark in color. Interior surfaces of an oven become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials contact heating elements or interior surfaces of oven until they have had sufficient time to cool. Other surfaces of the oven, such as the oven vent opening, the surface near the vent opening, and the oven door and window, could also become hot enough to cause burns.

- Do not wear loose or hanging garments when using the oven. They could ignite if they touch a hot heating element and you could be burned.
- Use only dry potholders. Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholder touch hot heating elements. Do not use a towel or bulky cloth for a potholder. It could catch on fire.
- Keep oven vents unobstructed.

continued on next page

Understanding Oven Safety

- Do not heat unopened containers. They could explode. The hot contents could cause burns and container particles could cause injury.
- Do not store flammable materials on or near the oven. The fumes can create an explosion and/or fire hazard.
- Do not repair or replace any part of the oven unless specifically recommended in this manual. All other servicing should be referred to a qualified technician.
- Disconnect the electrical supply before servicing the oven.

When using the oven

- Always position oven rack(s) in desired location while oven is cool. If a rack must be removed while oven is hot, do not let potholder contact hot heating element in oven.
- Use care when opening oven door. Let hot air or steam escape before removing or replacing food.
- Small amounts of formaldehyde and carbon monoxide are given off in the Self-Cleaning cycle from fiberglass insulation and food

decomposition. Significant exposure to these substances can cause cancer or reproductive harm. Exposure can be minimized by venting with a hood or open window and wiping out excess food spills prior to self-cleaning.



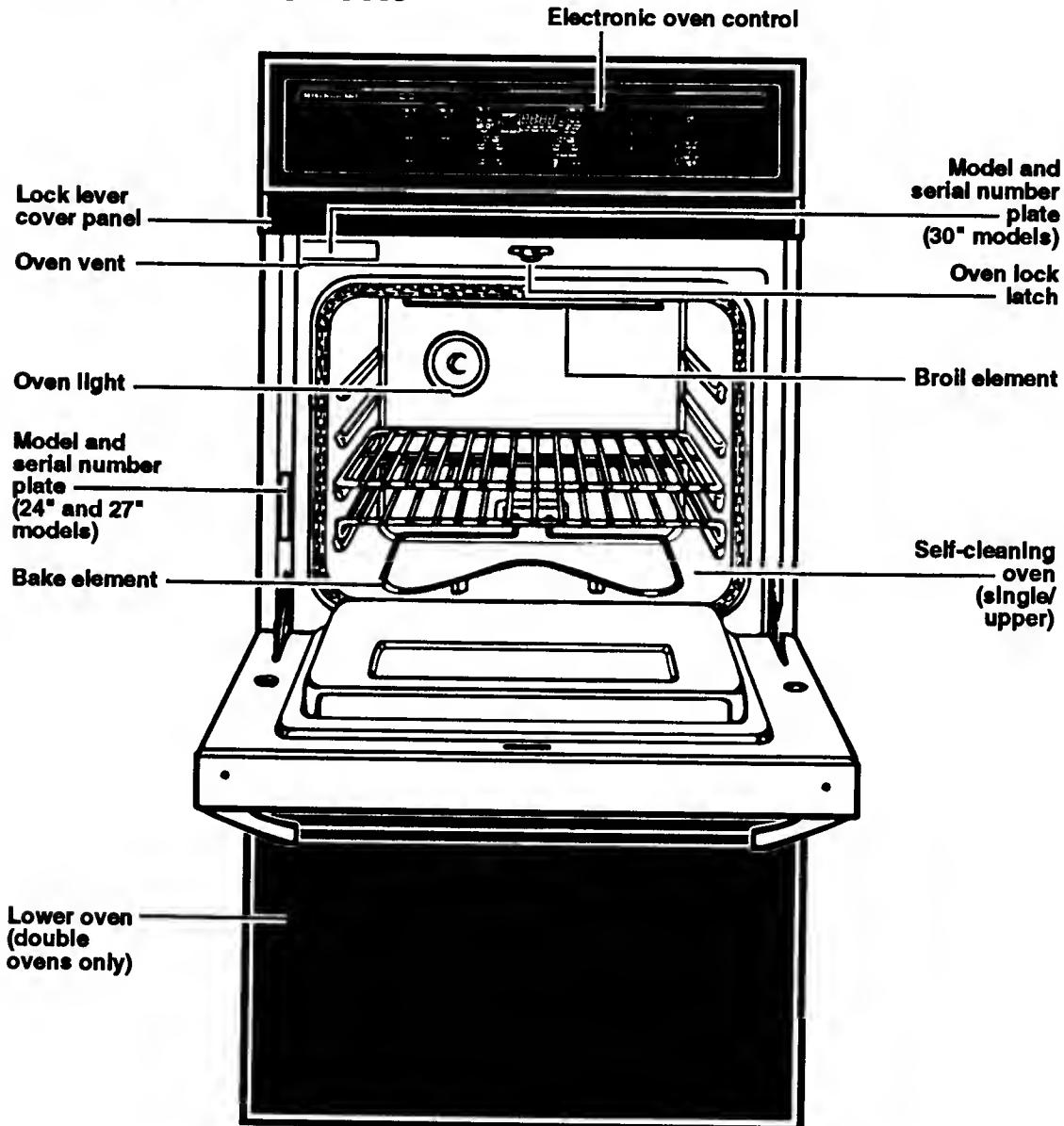
- Do not use oven cleaners in single/upper oven. No commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the oven.
- Before self-cleaning the single/upper oven, remove broiler pan, broiler grid, oven racks and other utensils. Do not use your oven to clean miscellaneous parts unless you are instructed to do so in this Use and Care Guide.
- Do not clean door gasket. It is essential for a good seal. Care should be taken not to rub, damage or move the gasket. Clean only parts recommended in this Use and Care Guide.

- SAVE THESE INSTRUCTIONS -

Getting to Know Your Oven

This section tells you what features your oven has and where they are located.
Please review this information before using your oven.

Feature locations



Using Your Oven

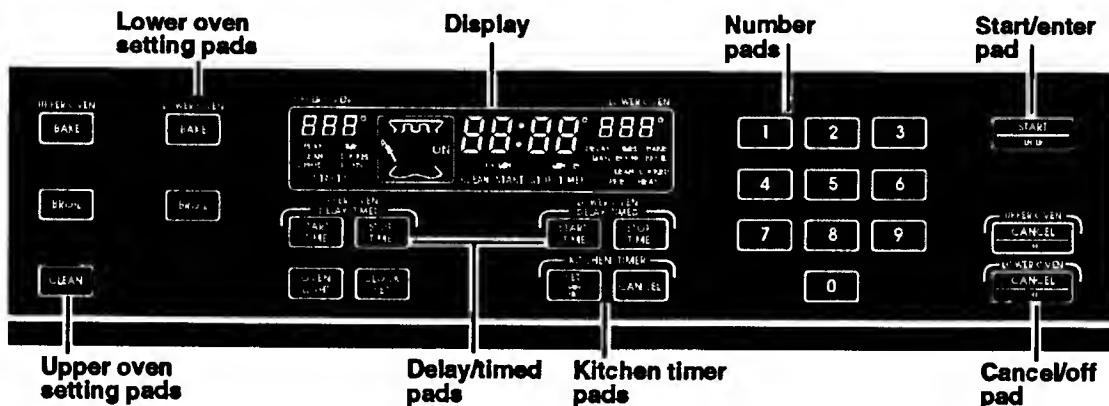
This section tells you, step by step, how to operate all oven functions controlled by the electronic control. Carefully follow these instructions, along with the cooking tips, for successful use of your oven.

IN THIS SECTION

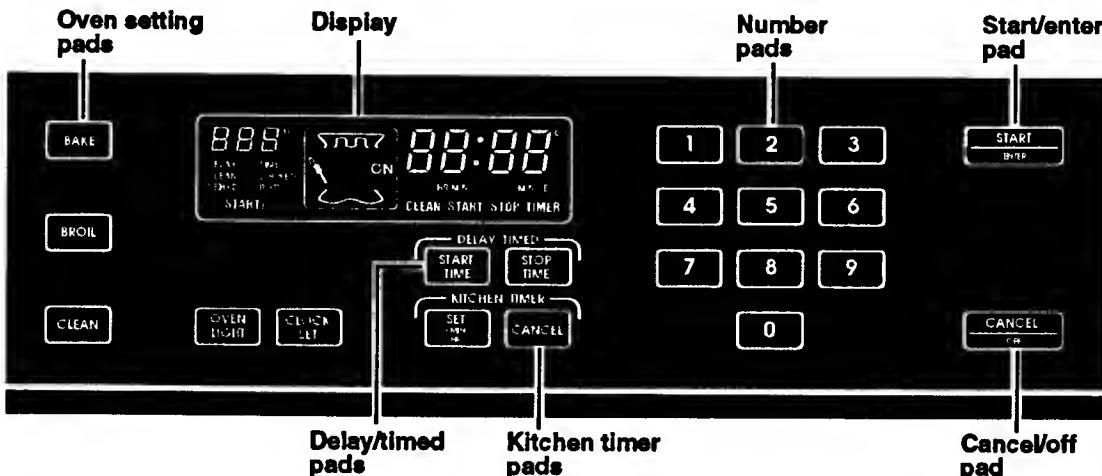
| | | | |
|-----------------------------------|----|----------------------------|----|
| Using the electronic oven control | 6 | Adjusting oven temperature | 12 |
| Setting the clock | 8 | Broiling | 14 |
| Using the kitchen timer | 8 | Timed cooking | 16 |
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Using the electronic oven control

Double oven control panel



Single oven control panel



Using Your Oven

Display/clock

- When you first connect the oven to power, a tone will sound and the display will show "88:88". If, after you set the clock (page 8), the display again shows "88:88", your electricity was off for a while. Reset the clock.
- The time display will show "Err" and three short tones will sound if a time or temperature is incorrectly entered.

Starting an operation



After programming a function, you must press the Start/Enter pad to start the function. If you do not press the Start/Enter pad within 5 seconds of programming, "START?" will show in the display as a reminder.

Cancelling an operation



The Cancel/Off pad will cancel any command pad, except for the Clock Set and Kitchen Timer pads. When you press the Cancel/Off pad, the large display will show the time of day.

Changing audible signals

Audible signals tell you if a function is entered correctly or not. They also tell you when a cycle is completed.

To shut off audible signals during programming:



To shut off all signals except for the end-of-timer tone:



To change the end-of-timer tone to a four-second tone:



A short tone will sound to tell you the signals have been changed.

Repeat to turn the signals back on.

Using Your Oven

Setting the clock

1. Choose Clock Set.

PRESS CLOCK
SET

Example:
YOU SEE



2. Set time.

Example:
PRESS 3 3 0

Example:
YOU SEE



3. Start clock.

PRESS START
ENTER

If the time has not been entered correctly,
three short tones will sound and "Err" is
displayed for 1 second. The previous
display then reappears. Repeat Steps 1, 2,
and 3 to reenter the time of day.

Using the kitchen timer

The Kitchen Timer does not start or stop
the oven. It works like a regular kitchen timer.
It can be set in hours and minutes up to
11 hours, 59 minutes or in minutes and
seconds up to 11 minutes, 59 seconds.

1. Choose Kitchen Timer.

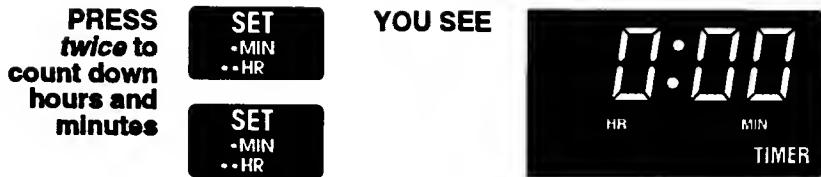
PRESS
once to
count down
minutes and
seconds

SET
•MIN
--HR

YOU SEE



Using Your Oven



2. Set time.

Example:
PRESS

3 0 0 0

Example:
YOU SEE

30:00
MIN SEC
TIMER

3. Start Kitchen Timer.

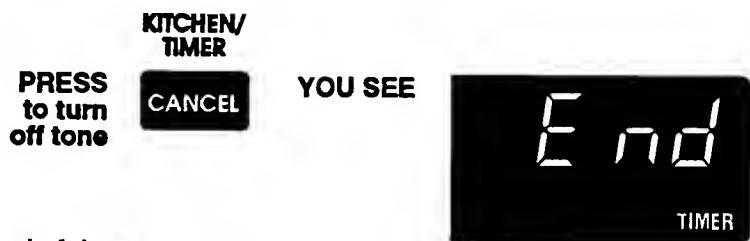
PRESS

START

ENTER

The Kitchen Timer will begin counting down immediately after you press the Start/Enter pad.

When time is up, you will hear a single tone that sounds every 5 seconds.



NOTE: To change the end-of-timer tone to a four-second tone, press and hold the Kitchen Timer Set pad for 4 seconds. A short tone will sound to tell you the tone has been changed.

To cancel the kitchen timer:



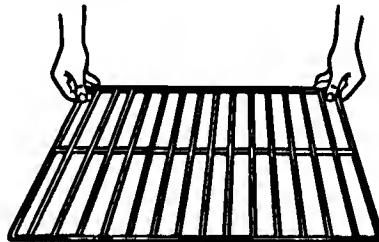
Using Your Oven

Baking/roasting

NOTE: Examples shown are for the single/upper oven only. Lower oven operation is the same; however, the lower oven temperature appears on the right side of the display.

1. Prepare oven.

Position the rack(s) properly. For correct rack placement, see "Rack positions" on page 20 and "Rack placement" chart on page 21. When roasting, place food in the oven. For large roasts and turkeys, place rack in position 1 (closest to oven bottom).

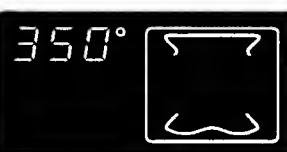


2. Choose setting.

PRESS



YOU SEE



3. Set temperature (optional).

Do this step if you want to set a temperature other than 350°F.

Example:
PRESS



See the "Baking chart" on page 22 or the "Roasting chart" on page 24 for temperature recommendations.)

Example:
YOU SEE

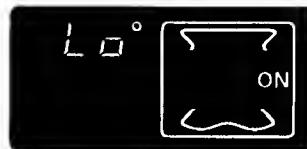


Using Your Oven

4. When baking, preheat oven. When roasting, start oven.

PRESS
START
ENTER

Example:
YOU SEE



NOTES:

- If the door Lock Lever is latched when you try to bake/roast, the display will show "door" and a tone will sound every 5 seconds. You must unlatch the door in order to proceed with baking.
- After the temperature reaches 170°F, the red display will show the actual oven temperature at each 5° increase and stop at the set temperature. To see the set temperature before it is reached, press the command pad you used to choose the cook setting. The set temperature will be displayed for 5 seconds.

5. When baking, put food in oven.

NOTE: If you want to change the baking temperature after baking has begun, repeat Steps 2, 3, and 4.

6. After cooking, turn off oven.

PRESS
CANCEL
OFF

Example:
YOU SEE
(time of day)



Adjusting oven temperature

Oven temperature controls will gradually shift after years of use. So, even though your new oven is properly adjusted to provide accurate temperatures, it may cook faster or slower than your old oven.

If, after using the oven for a period of time, you are not satisfied with the temperature settings, you can adjust them by following the steps below. The control will "remember" the selected offset even after the power has been interrupted or lost.

NOTES:

- DO NOT measure oven temperature with a thermometer. Opening the oven door will lower the oven temperature and give you an inaccurate reading. Also, the thermometer temperature reading will change as your oven cycles.
- Examples shown are for the single/upper oven only. Lower oven operation is the same; however, the lower oven temperature adjustment appears on the right side of the display.

1. Choose Bake setting.

PRESS
and hold for
4 seconds BAKE

Release the Bake pad when a number appears in the temperature display and you hear a beep.

Example:
YOU SEE



0 12:00

Factory setting of "0"

2. Set new offset temperature.

PRESS BAKE

Each time you press the Bake pad, the displayed temperature will increase by 5°F. To decrease the temperature, hold down the Bake pad until the display goes past 35°. At that point the display will return to 0 and will then decrease 5°F for every time you press the Bake pad. You can set the temperature offset adjustment as low as -35°F or as high as +35°F. (To determine the amount of adjustment needed, see the chart on page 13.)

Example:
YOU SEE



-5 12:00

Adjustment 5°F cooler

Using Your Oven

3. Enter the adjustment.

PRESS START
 ENTER

Example:
YOU SEE
(time of day)



How to determine the amount of adjustment needed

The following chart tells you how much to adjust the offset temperature to get the desired cooking results. You can determine cooking results by amount of browning, moistness, and rising times for baked foods.

| TO MAKE FOOD ... | ADJUST BY THIS NUMBER OF DEGREES |
|----------------------|--|
| A little more done | +5 to +10 |
| Moderately more done | +15 to +20 |
| Much more done | +25 to +35 |
| A little less done | -5 to -10 |
| Moderately less done | -15 to -20 |
| Much less done | -25 to -35 |

Using Your Oven

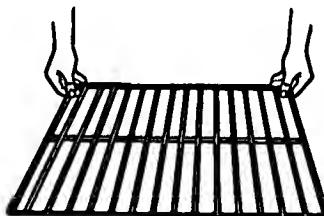
Broiling

NOTES:

- Examples shown are for the single/upper oven only. Lower oven operation is the same; however, the lower oven temperature appears on the right side of the display.
- Preheating is not necessary when broiling.

1. Position rack.

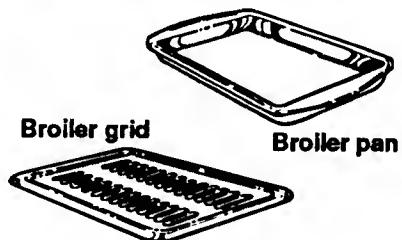
See the "Broiling chart" on page 25 for recommended rack positions.



2. Put food in oven.

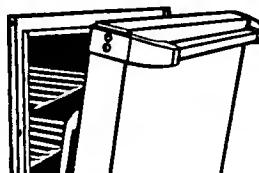
Place food on grid in broiler pan and place in center of the oven rack.

NOTE: Make certain pan does not touch heat sensor on left wall near the back.



3. Position door.

Close the door to the Broil Stop position (open about 6 inches [15.2 cm]). The door will stay open by itself.



4. Choose broil setting.

PRESS

BROIL

YOU SEE



Using Your Oven

5. Set temperature (optional).

Do this step if you want to use Variable Temperature Broiling (see below).

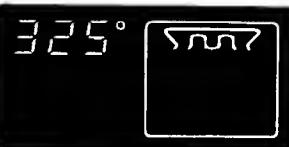
Example:

PRESS



(See the "Broiling chart" on page 25 for temperature recommendations.)

Example:
YOU SEE

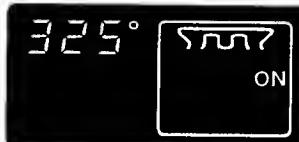


6. Start oven.

PRESS



Example:
YOU SEE



NOTES:

- Leave the door partly open whenever using the oven to broil. This allows the oven to maintain proper temperatures.
- If the door Lock Lever is latched when you try to broil, the display will show "door"

and a tone will sound every 5 seconds. You must unlatch the door in order to proceed with broiling.

- If you want to change the broiling temperature after broiling has begun, repeat Steps 4, 5, and 6.

7. When broiling is done, turn off oven.

PRESS



Example:
YOU SEE
(time of day)



Variable temperature broiling

- If food is cooking too fast or you want the food to broil slower from the start, set the broil temperature between 170°F and 325°F (77°C and 163°C). These temperature settings allow the broil heating element to cycle and to slow cooking. The lower the temperature, the slower the cooking.

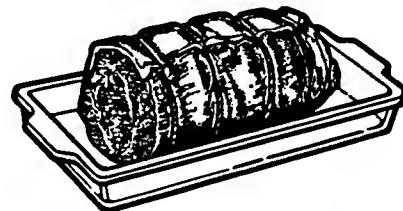
- Fish and chicken are some foods that may cook better if you use lower broiling temperatures.

Timed cooking

The electronic clock/oven control will turn the oven on and off at times you set, even when you are not around.

Delayed time cooking is ideal for foods which do not require a preheated oven, such as meats and casseroles. **Do not use delayed time cooking for cakes, cookies, etc.** – undercooking will result. Before using timed cooking, make sure the clock is set to the correct time of day. (See "Setting the clock" on page 8.)

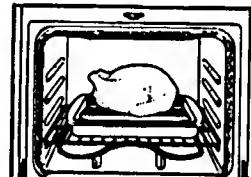
NOTE: Examples shown are for the single/upper oven only. Lower oven operation is the same; however, the lower oven temperature appears on the right side of the display.



To start baking/roasting now and stop automatically:

1. Prepare oven.

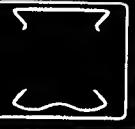
Position the oven rack(s) properly and place the food in the oven. For correct rack placement, see "Rack positions" on page 20 and "Rack placement" chart on page 21.



2. Choose setting.

PRESS BAKE

YOU SEE

350° 

3. Set temperature (optional).

Do this step if you want to set a temperature other than 350°.

Example:

PRESS

3 7 5

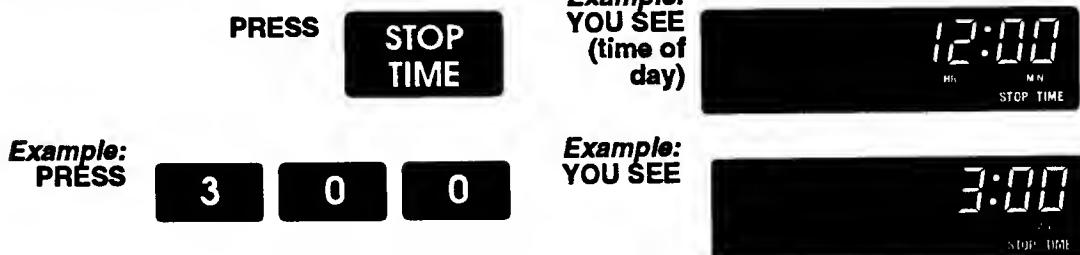
(See the "Baking chart" on page 22 or the "Roasting chart" on page 24 for temperature recommendations.)

Example:
YOU SEE

375° 

Using Your Oven

4. Set stop time.



5. Start oven.



NOTE: If the door Lock Lever is latched when you try to bake/roast, the display will show "door" and a tone will sound every 5 seconds. You must unlatch the door in order to proceed with baking/roasting.

When baking/roasting is done, "End" and the time of day will show in the display. Four tones will sound, followed by one short tone every minute, until you open the door or press the Cancel/Off pad.

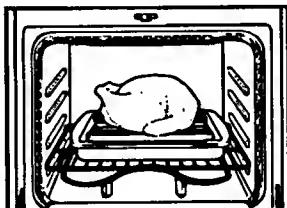
Example:
YOU SEE
(time of day)



To delay start and stop automatically:

1. Prepare oven.

Position the oven rack(s) properly and place the food in the oven. For correct rack placement, see "Rack positions" on page 20 and "Rack placement" chart on page 21.



2. Choose setting.



continued on next page

Using Your Oven

3. Set temperature (optional).

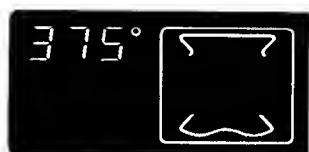
Do this step if you want to set a temperature other than 350°.

Example:
PRESS



(See the "Baking chart" on page 22 or the "Roasting chart" on page 24 for temperature recommendations.)

Example:
YOU SEE



4. Set start time.

PRESS

START
TIME

Example:
PRESS



Example:
YOU SEE
(time of
day)



Example:
YOU SEE



5. Set stop time.

PRESS

STOP
TIME

Example:
PRESS



Example:
YOU SEE
(time of
day)



Example:
YOU SEE



6. Complete entry.

PRESS

START
ENTER

NOTE: If the door Lock Lever is latched when you try to bake/roast, the display will show "door" and a tone will sound every 5 seconds. You must unlatch the door in order to proceed with baking/roasting.

Example:
YOU SEE
(time of
day)



Example:
YOU SEE



Using Your Oven

When baking/roasting is done, "End" and the time of day will show in the display. Four tones will sound, followed by one short tone every minute, until you open the door or press the Cancel/Off pad.

Example:
YOU SEE
(time of
day)

End **3:00**

To cancel timed cooking settings:

PRESS



Example:
YOU SEE
(time of
day)

12:00

WARNING

To avoid sickness and food waste when timed baking/roasting:

- Do not let most UNFROZEN food stand for more than two hours before cooking starts.
- Do not allow food to remain in oven for more than two hours after the end of cooking cycle.

NOTE: Do not use foods that will spoil while waiting for cooking to start. Such foods are: dishes with milk or eggs, cream soups and cooked meats or fish. Also, foods containing baking powder or yeast will not rise properly when cooked using delay start.

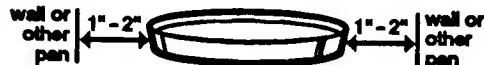
Cooking tips

Baking tips

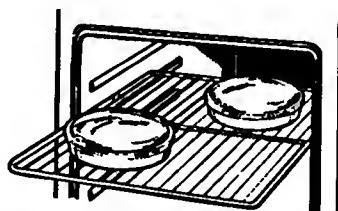
The hot air must circulate around the pans in the oven for even heat to reach all parts of the oven. This results in better baking.

For best air circulation:

- Place the pans so that one is not directly over the other.



- For best results, allow 1½ to 2 inches of space around each pan and between pans and oven walls. There must be a minimum space of 1 inch.
- When baking with one pan, place pan in the center of the oven rack.

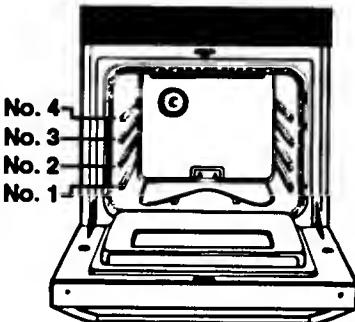


- When baking with two pans, place pans in opposite corners of the oven rack.

NOTES:

- "Oven peeking" may cause heat loss, longer cooking times and unsatisfactory baking or roasting results. Rely on your timer.
- Do not allow pans to touch the heat sensor on the left wall near the back. Poor baking may result.

Rack positions



Each oven has two racks. One rack is straight and the other is offset (raised). The shape of the offset rack helps you space racks better.

Each oven has four rack positions. Rack position 4 is the highest position, or farthest from the bottom of the oven. Rack position 1 is the lowest position, or closest to the bottom of the oven.

! WARNING

Personal Injury Hazard

- Always position oven rack(s) in desired location before turning oven on.
- If you must move rack(s) while oven is hot, use potholders or oven mitts to protect hands.
- Do not let potholder or oven mitt touch hot heating element.

Failure to follow the above precautions could result in personal injury.

For proper cooking, follow these guidelines:

- When using one rack, place the rack so the top of the food will be centered in the oven.
- When using two racks, place the offset rack in position 1 and the straight rack in position 3.
- Use only one cookie sheet in the oven at one time when using the Bake setting.

Rack placement for specific foods:

(For rack positions, see "Rack positions" on page 20.)

| FOOD | RACK POSITION |
|--|---------------|
| Frozen pies | 1 or 2 |
| Angel and bundt cakes, most quick breads, yeast breads, casseroles, meats | 2 |
| Cookies, biscuits, muffins, cakes, nonfrozen pies | 2 or 3 |

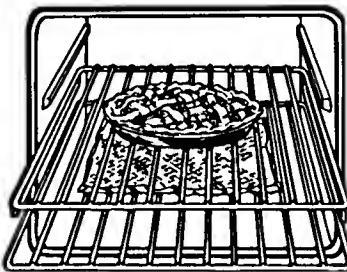
Using aluminum foil in the oven

WARNING

Electrical Shock and Fire Hazard

Do not allow foil to touch the heating elements because it could damage them and could result in electrical shock or fire hazard.

Use aluminum foil to catch spillovers from pies or casseroles.



- Place the foil on the oven rack below the rack with the food. Turn foil edges up and make sure foil is about 1 inch (3 cm) larger all around than the dish holding the food.
- Do not cover the entire rack with aluminum foil. It will reduce air circulation and cause poor cooking results.
- Do not line oven bottom or entire oven rack with foil or other liners. Poor baking will result.

Using Your Oven

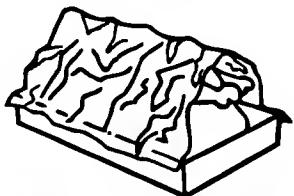
Baking chart:

| FOOD | OVEN TEMPERATURE | APPROXIMATE COOKING TIME (MINUTES) |
|---------------------------|------------------|------------------------------------|
| Breads, yeast | | |
| • loaf | 375°F | 30-40 |
| • rolls, pan | 400°F | 12-15 |
| Breads, quick | | |
| • biscuits | 450°F | 10-15 |
| • muffins | 400°F | 20-25 |
| • popovers | 450°F | 20-25 |
| • corn bread | 425°F | 25-30 |
| • nut bread | 350°F | 60-75 |
| • gingerbread | 350°F | 25-30 |
| Cakes | | |
| • angel food | 375°F | 30-40 |
| • layer cake | 350-375°F | 20-30 |
| • loaf cake | 350°F | 35-45 |
| • sponge cake | 350°F | 35-45 |
| • pound cake | 350°F | 34-45 |
| • fruit cake | 300°F | 2-2½ hrs |
| • sheet cake | 300°F | 25-35 |
| Cookies | | |
| • drop | 375°F | 10-15 |
| • rolled and refrigerated | 375°F | 18-12 |
| • chocolate | 375°F | 10-15 |
| • fruit and molasses | 375°F | 10-15 |
| • brownies | 350°F | 20-30 |
| • macaroons | 350°F | 12-15 |
| Miscellaneous | | |
| • apples, baked | 375°F | 50-60 |
| • beans, baked | 300°F | 5-6 hrs |
| • custard, cup | 325°F | 35-40 |
| • potatoes, baked | 400°F | 75 |
| • pudding | | |
| bread | 350°F | 45-60 |
| cottage | 375°F | 30-40 |
| rice | 325°F | 40-60 |
| • scalloped dishes | 350°F | 60-90 |
| • soufflé | 350°F | 50-60 |
| Pastries | | |
| • cream puffs | 400°F | 35-40 |
| • custard and pumpkin pie | 350°F | 30-40 |
| • pastry shell | 450°F | 10-12 |
| • two crust fruit pie | | |
| cooked filling | 400°F | 25-30 |
| uncooked filling | 400°F | 40-50 |
| • meringue topping | 350°F | 10-15 |

Temperatures and times are guidelines only and may need to be adjusted to individual tastes.

Roasting tips

- Roast meats fat-side up in a shallow pan using a roasting rack.
- Use a roasting pan that fits the size of the food to be roasted. Meat juices may overflow the sides of a pan that is too small. Too large of a pan will result in increased oven spatter.
- Spatter can be reduced by lining the bottom of the roasting pan with lightly crushed aluminum foil.



- A foil tent will slow down surface browning for long-term roasting, as when roasting a turkey. Place tent-shaped foil loosely over meat to allow for air circulation. Do not seal foil or meat will be steamed.

- Use an accurate meat thermometer to determine when meat has reached desired degree of doneness. Insert the thermometer into the center of the thickest portion of the meat or inner thigh or breast of poultry. For an accurate reading, the tip of the thermometer should not touch fat, bone or gristle.
- After reading the thermometer once, push it further into the meat $\frac{1}{2}$ inch or more and read again. If the temperature drops, return the meat to the oven for more cooking.
- Check pork and poultry with a thermometer in 2-3 places to ensure adequate doneness.
- Poultry and roasts will be easier to carve if loosely covered with foil and allowed to stand 10-15 minutes after removal from the oven.

Using Your Oven

Roasting chart:

- Press the Bake pad.
- Roast at oven temperature of 325°F.*
Preheating is not needed.
- Place roasting pan on flat rack-position 1 or 2.

| MEAT | APPROXIMATE WEIGHT | APPROXIMATE MINUTES PER POUND | MEAT THERMOMETER TEMPERATURE |
|----------------------|------------------------|-------------------------------|------------------------------|
| Beef | | | |
| rolled rib | 3-5 lbs | | |
| • rare | | 25-29 | 140°F |
| • medium | | 35-37 | 160°F |
| • well-done | | 45-47 | 170°F |
| standing rib | 6-7 lbs | | |
| • rare | | 23-25 | 140°F |
| • medium | | 30-32 | 160°F |
| • well-done | | 35-40 | 170°F |
| rump roast | 4-6 lbs | | |
| • medium | | 25-30 | 160°F |
| • well-done | | 35-37 | 170°F |
| Lamb | | | |
| leg | 6-7 lbs | | |
| • rare | | 18-20 | 140°F |
| • medium | | 21-24 | 150-155°F |
| • well-done | | 30-32 | 180°F |
| Pork | | | |
| loin | 3-4 lbs | 45-48 | 170°F |
| | 5-6 lbs | 28-30 | 170°F |
| shoulder | 4-5 lbs | 40-44 | 185°F |
| ham, fully cooked | 3-5 lbs 8-10 lbs | 17-18 13-14 | 130°F 130°F |
| Poultry | | | |
| chicken* | 3-4 lbs | 28-30 | 185°F** |
| turkey, unstuffed | 10-16 lbs 18-25 lbs | 14-19 11-15 | 170-180°F 170-180°F |
| Veal | | | |
| loin | 3-4 lbs | 35-38 | 170°F |
| shoulder | 5-6 lbs | 43-45 | 170°F |

* For chicken, set the oven temperature to 350°F.

** The muscles may not be large enough to use a thermometer.

Broiling tips

- Always start broiling with a cold broiler pan for even results.
- To retain more natural juice, do not pierce meat with a fork.
- Trim the outer layer of fat from steaks and chops.
- Slit fatty edges to prevent meat from curling during broiling.
- Use a nonstick cooking spray or vegetable oil on the broiler pan and grid when broiling fish to prevent sticking.

Broiling chart:

- Press the Broil pad.
- The recommended rack position is numbered lowest (1) to highest (4).

| MEAT | FLAT RACK POSITION | TEMPERATURE | APPROXIMATE TOTAL TIME (MINUTES) |
|---|--------------------|-------------|----------------------------------|
| Steak, 1" thick | 4 | 500°F | |
| • rare | | | 16 |
| • medium | | | 21 |
| • well-done | | | 25 |
| Steak, 1½" thick | 4 | 500°F | |
| • rare | | | 23 |
| • medium | | | 28 |
| Hamburger patties or steaks, ½" thick or less | 5 | 500°F | |
| • medium | | | 8-12 |
| Lamb chops, 1" thick | 4 | 400°F | 18-20 |
| Ham slice, ½" thick | 4 | 500°F | 10-12 |
| 1" thick | 4 | 500°F | 20-22 |
| Pork chops, 1" thick | 4 | 450°F | 25-28 |
| Frankfurters | 4 | 500°F | 8 |
| Chicken pieces | 3 | 500°F | 32 |
| Fish, ¼" thick | 3 | 350°F | 20 |
| 1" thick | 3 | 350°F | 20-22 |
| Calves liver, ¼" thick | 4 | 350°F | 10-12 |

Temperatures and times are guidelines only and may need to be adjusted to individual tastes.

WARNING

Fire Hazard

- Place meat the correct distance from the element. Meat placed too close to the element could spatter, smoke, burn or catch fire during broiling.
- To ensure adequate grease drainage, do not use cookie sheets or similar pans for broiling. Also, covering the broiler grid with foil is not recommended. Poor drainage of grease could result in fire. If foil is used, cut slits in foil to line up with all openings in broiler grid. Grease can then drain away and cool in pan.

Caring for Your Oven

Cleaning your oven and controls

| PART | WHAT TO USE | HOW TO CLEAN |
|--|---|--|
| Control panel | Sponge and warm, soapy water OR Paper towel and spray glass cleaner | <ul style="list-style-type: none"> Wash, rinse and dry thoroughly. Do not use steel wool or abrasive cleaners. They may damage the finish. Do not spray cleaner directly on panel. Apply cleaner to paper towel. <p>NOTE: Make sure you have not turned the oven on when cleaning panel. If you have, press the Cancel/Off pad.</p> |
| Exterior surfaces (other than control panel) | Sponge and warm, soapy water | <ul style="list-style-type: none"> Wash, rinse and dry thoroughly. Use nonabrasive, plastic scrubbing pad on heavily soiled areas. Do not use abrasive or harsh cleaners. They may damage the finish. |
| Broiler pan and grid (clean after each use) | Steel-wool pad and warm, soapy water | <ul style="list-style-type: none"> Wash, rinse and dry thoroughly. Do not clean in Self-Cleaning cycle. |
| Oven racks | Steel-wool pad and warm, soapy water OR The Self-Cleaning cycle (Single/upper oven) | <ul style="list-style-type: none"> Wash, rinse and dry thoroughly. OR Leave in oven during Self-Cleaning cycle. <p>NOTE: Racks will permanently discolor and become harder to slide if left in oven during the Self-Cleaning cycle. Apply a small amount of vegetable oil to the side rungs to aid sliding.</p> |
| Oven door glass | Paper towel and spray glass cleaner OR Warm, soapy water and a nonabrasive, plastic scrubbing pad | <ul style="list-style-type: none"> Make sure oven is cool. Follow directions provided with the cleaner. Wash, rinse and dry thoroughly. |
| Oven cavity (single/upper oven) | Self-Cleaning cycle | <ul style="list-style-type: none"> See "Using the Self-Cleaning Cycle" on pages 30-33. |

Caring for Your Oven

| PART | WHAT TO USE | HOW TO CLEAN |
|-----------------------------|--|---|
| Oven cavity (lower oven) | <p>Sponge and warm, soapy water</p> <p>Soapy steel-wool pad for heavily soiled areas OR</p> <p>Commercial oven cleaners</p> <p>Heavy-duty aluminum foil or shallow pan used while cooking</p> | <ul style="list-style-type: none"> • Remove door for easier access. (See page 29.) • Wash, rinse and dry well. • Remove door for easier access. • Rinse well with water. • Remove door for easier access. • Place newspaper on floor to protect floor surface. • Follow directions provided with the oven cleaner. • Rinse well with clear water. • Use in well-ventilated room. • Do not allow commercial oven cleaners to contact the heating elements, gasket, thermostat or exterior surfaces of the oven. Damage will occur. • Place piece of foil or shallow pan, slightly larger than the cooking container, on lower rack to catch spillovers. <p>NOTE: Do not use foil or foil liner to cover the oven floor. Poor baking/ roasting results could occur.</p> |

Using and replacing the oven light

In double ovens, the oven lights in both ovens will come on when you open either oven door. To turn the light(s) on when the oven door(s) is closed, press the Oven Light pad on the control panel. Press the pad again to turn off the light(s).

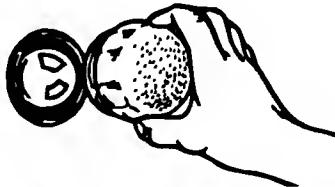
! WARNING

Electrical Shock and Personal Injury Hazard

- Make sure oven and light bulb are cool and power to the range has been turned off before replacing the light bulb. Failure to do so could result in electrical shock or burns.
- The bulb cover must be in place when using the oven. The cover protects the bulb from breaking, and from high oven temperatures. Because bulb cover is made of glass, be careful not to drop it. Broken glass could cause injury.

Replacing the oven light:

1. Disconnect appliance at main power supply.



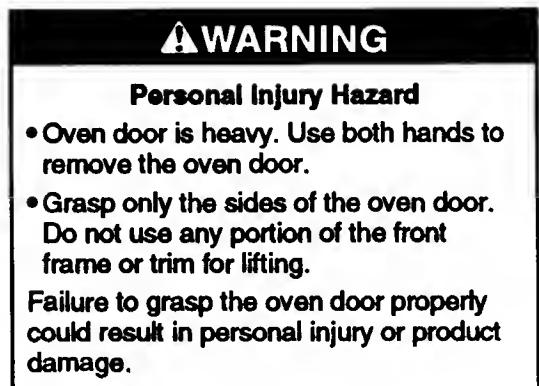
2. Remove the glass bulb cover in the back of the oven by screwing it out counter-clockwise.
3. Remove the light bulb from its socket. Replace the bulb with a 40-watt appliance bulb.
4. Replace the bulb cover by screwing it in clockwise. Reconnect appliance at main power supply.

NOTE: The oven light will not work during the Self-Cleaning cycle.

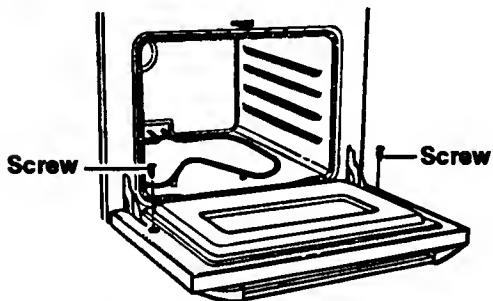
Removing and replacing the oven door

(lower oven)

NOTE: We recommend not removing the Self-Cleaning Oven door (single/upper oven). The Standard-Cleaning Oven door (lower oven) can be removed for easier cleaning. See "Cleaning your oven and controls" on page 27.



To remove:



1. Open the door completely.
2. Remove the two screws just above the oven door hinges.
3. Close door to the Broil Stop position (door will be open about 6 inches [15.2 cm]).
4. Hold the door firmly on both sides. Pull forward slightly, lift the door up and out of the hinge slots to remove. Set the door aside.

To replace:



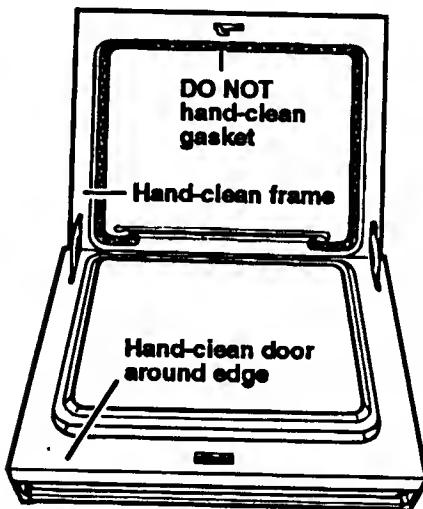
1. Grasp door firmly on both sides. Slide the hinge slot in the bottom of the door over the hinges. Push the door down and in to replace.
2. Open the door slightly past the Broil Stop position and push it down to make sure the door is completely installed.
3. Open the door completely. Replace the two oven door screws.
4. Close and open the door slowly to make sure it is replaced properly.

Using the Self-Cleaning Cycle

(single/upper oven)

The Self-Cleaning cycle saves you from the toil and mess that often come with hand-cleaning the oven interior. Like with the other functions of your oven, you operate the Self-Cleaning cycle with the easy-to-use electronic control. To use this cycle properly, follow the step-by-step instructions in this section.

Before you start



Before you start the Self-Cleaning cycle, make sure you:

- Hand-clean the areas shown. They do not get hot enough during the cleaning cycle for soil to burn away. Use hot water and detergent or a soapy steel-wool pad for cleaning.

NOTE: DO NOT clean, move or bend the gasket. Poor cleaning, baking and roasting may result.

- Remove the broiler pan grid and anything else being stored in the oven.
- Wipe out any loose soil or grease. This will help reduce smoke during the cleaning cycle.
- Remove the oven racks from the oven if you want them to remain shiny. You can clean racks in the Self-Cleaning cycle, but they will discolor and become harder to slide. If you clean racks in the Self-Cleaning cycle, place them on the rack guides.
- Heat and odors are normal during the Self-Cleaning cycle. Keep the kitchen well ventilated by opening a window or by turning on a vent hood or other kitchen vent during the cycle.

! WARNING

Personal Injury and Product Damage Hazard

- Do not touch the oven during the Self-Cleaning cycle. It could burn you.
- Do not use commercial oven cleaners in your oven. Cleaners could produce hazardous fumes or damage the porcelain finish.
- Do not leave foil in oven during the Self-Cleaning cycle. Foil could burn or melt and damage the oven surface.

NOTES:

- Do not force the Lock Lever. You could bend or break it. The lever is designed to stay locked until the oven is cool enough to open safely. Wait until it moves freely.
- The lower oven will not operate while the upper oven is being cleaned.

Using the Self-Cleaning Cycle

Setting the controls

Before setting controls:

1. Make sure clock is set to correct time of day.

2. Set Lock Lever.

Lift the panel between the oven door and the control panel. Move the Lock Lever all the way to the right—the Clean position.

To start cleaning immediately:

1. Choose clean setting.

PRESS CLEAN

YOU SEE



A three-hour Self-Cleaning cycle will be set.

2. Set clean time (optional).

If you want a Self-Cleaning cycle other than three hours, press the desired Number pads for the new time up to four hours.

Example:
PRESS

4 0 0

- Use 2 hours for light soil.
- Use 3-4 hours for moderate to heavy soil.

Example:
YOU SEE



3. Start oven.

PRESS START
ENTER

Example:
YOU SEE



NOTES:

- The display will show "door" and a tone will sound if the door is not latched. Latch the door to continue with the Self-Cleaning cycle.

- If you want to change the cleaning time after cleaning has begun, repeat Steps 1-3.

To delay clean using start time:

1. Choose clean setting.

PRESS CLEAN

YOU SEE



A three-hour Self-Cleaning cycle will be set.

Using the Self-Cleaning Cycle

2. Set clean time (optional).

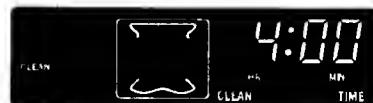
If you want a Self-Cleaning cycle other than three hours, press the desired Number pads for the new time up to four hours.

Example:
PRESS

4 0 0

- Use 2 hours for light soil.
- Use 3-4 hours for moderate to heavy soil.

Example:
YOU SEE



3. Set start time.

PRESS

START
TIME

Example:
PRESS

3 0 0

Example:
YOU SEE
(time of
day)



Example:
YOU SEE



4. Complete entry.

PRESS

START
ENTER

Example:
YOU SEE



NOTE: If you want to change the cleaning time after cleaning has begun, repeat Steps 1-4.

When the Self-Cleaning cycle starts:

Example:
YOU SEE



After the self-cleaning cycle starts:

NOTE: You must not move the Lock Lever and you cannot open the door when LOCKED is on.

When the oven temperature goes above normal baking/roasting temperatures:

Example:
YOU SEE



After the self-cleaning cycle is completed:

Example:
YOU SEE
(time of
day)



Using the Self-Cleaning Cycle

When the oven cools to normal baking/roasting temperatures:

Move the Lock Lever back to the left. DO NOT FORCE IT. Wait until it moves easily.

Example:
YOU SEE
(time of
day)

End 7:30

To stop the self-cleaning cycle at any time:

PRESS

CANCEL
OFF

When LOCKED goes off, move the Lock Lever back to the left. DO NOT FORCE IT. Wait until it moves easily.

Example:
YOU SEE
(time of
day)

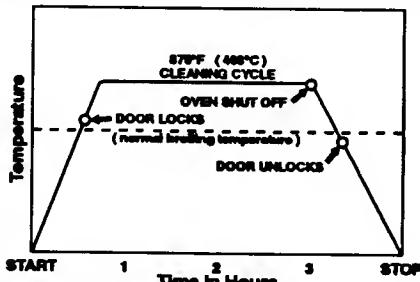
When the oven cools to normal
baking/roasting temperatures:
End 12:00

For best cleaning results

- After the oven is cool, wipe up any residue or ash with a damp cloth or sponge. If any spots remain, clean with a mild abrasive cleanser or mildly abrasive pad.
- Clean the oven before it gets heavily soiled. Cleaning a very soiled oven takes longer and results in more smoke than usual.

- If the Self-Cleaning cycle does not get the oven as clean as you expected, the cycle may not have been set long enough or you may not have prepared the oven properly. Set the Self-Cleaning cycle longer the next time and hand-clean areas noted on page 30.

How the cycle works



The Self-Cleaning cycle uses very high heat to burn away soil and grease. During the cycle, the oven gets much hotter than it does for normal baking or broiling. This high heat breaks up the soil or grease and burns it away.

Your oven is preset for a 3-hour Self-Cleaning cycle. However, you can adjust the cycle time to the amount of soil in your oven. You can set the cycle anywhere between 2 and 4 hours. (See "Setting the controls" on page 31.)

The graph at the left is representative of a normal, 3-hour Self-Cleaning cycle. Note that the heating stops when the 3-hour setting is up, but it takes longer for the oven to cool enough to unlock.

If You Need Assistance or Service

Questions or comments? Call our toll-free Consumer Assistance Center telephone number, 1-800-422-1230, 24 hours a day.

This section is designed to help you save the cost of a service call. Part 1 of this section outlines possible problems, their causes, and actions you can take to solve each problem. Parts 2 and 3 tell you what to do if you still need assistance or service. When calling our Consumer Assistance Center for help or calling for service, please provide a detailed description of the problem, your appliance's complete model and serial numbers and the purchase or installation date. (See page 2.) This information will help us respond properly to your request.

1. Before calling for service ...

If your appliance should fail to operate, review the following list before calling your dealer. You could save the cost of a service call.

| PROBLEM | POSSIBLE CAUSE | WHAT TO DO |
|---|---|---|
| Nothing will operate | The unit is not wired into a live circuit with proper voltage. | Wire the unit into a live circuit with proper voltage. (See Installation Instructions.) |
| | A household fuse has blown or a circuit breaker has tripped. | Replace household fuse or reset circuit breaker. |
| The oven will not operate | You have not set the electronic control correctly. | Refer to the section in this manual describing the function you are operating. |
| | You have programmed a delayed start time. | Wait for the start time to be reached. |
| The Self-Cleaning cycle will not operate | You have programmed a delayed start time. | Wait for the start time to be reached. |
| | The Lock Lever is not in the Clean position—all the way to the right. | Move Lock Lever all the way to the right. |
| | Fan is not running. If fan is running, you can hear it. | Call a KitchenAid service technician for repair. |

If You Need Assistance or Service

| PROBLEM | POSSIBLE CAUSE | WHAT TO DO |
|---|--|--|
| Cooking results are not what you expected | The oven is not level. The oven temperature seems too low or too high. You did not preheat the oven before baking. The recipe has never been tested or is not from a reliable source. The pan used is not the correct type or size. There is not proper air circulation around pan when baking. | Level oven. (See Installation Instructions.) Adjust the oven temperature. (See "Adjusting oven temperature" on page 12.) Preheat oven when called for in recipe. Use only tested recipes from a reliable source. Refer to a reliable cookbook or recipe for recommended pan type and size. Allow 1½ to 2 inches (4-5 cm) of air space on all sides of pan. There must be a minimum space of 1 inch. |
| The display is flashing "88:88" | There has been a power failure. | Reset the clock. (See page 8.) |
| "F-" followed by a number shows in the display | | Call for service. (See Step 3 on page 36.) |

If You Need Assistance or Service

2. If the problem is not due to one of the items listed in Step 1:

- Call KitchenAid Consumer Assistance Center:

1-800-422-1230

One of our trained consultants can instruct you in how to obtain satisfactory operation from your appliance or, if service is necessary, recommend a qualified service company in your area.

- If you prefer, write to:

Consumer Assistance Center
KitchenAid
2000 M-63
Benton Harbor, MI 49022

Please include a daytime phone number in your correspondence.

3. If you need service:

- Call your dealer or the repair service he recommends.
- All service should be handled locally by the dealer from whom you purchased the unit or an authorized KitchenAid servicer.
- If you are unable to obtain the name of a local authorized KitchenAid servicer, call our Consumer Assistance Center telephone number (see Step 2).

4. If you are not satisfied with the action taken:

- Contact the Major Appliance Consumer Action Panel (MACAP). MACAP is a group of independent consumer experts that voices consumer views at the highest levels of the major appliance industry.
- Contact MACAP only when the dealer, authorized servicer and KitchenAid have failed to resolve your problem.

Major Appliance Consumer Action Panel
20 North Wacker Drive
Chicago, IL 60606

- MACAP will in turn inform us of your action.

Don't forget, KitchenAid offers a full line of quality home appliances.

Built-in Refrigerators

Trash Compactors

Ranges & Cooktops

Freestanding Refrigerators

Hot Water Dispensers

Microwave Ovens

50-Pound Ice Makers

Food Waste Disposers

Washers & Dryers

Dishwashers

Built-in Ovens

Mixers & Blenders

For more information on these appliances, or the one you have purchased, call our toll-free Consumer Assistance Center telephone number, 1-800-422-1230.

KitchenAid®

Electric Built-In Oven

Warranty

| LENGTH OF WARRANTY: | KITCHENAID WILL PAY FOR: | KITCHENAID WILL NOT PAY FOR: |
|---|---|--|
| ONE YEAR FULL WARRANTY FROM DATE OF INSTALLATION. | Replacement parts and repair labor costs to correct defects in materials or workmanship. Service must be provided by an authorized KitchenAid servicing outlet. | <p>A. Service calls to:</p> <ol style="list-style-type: none"> 1. Correct the installation of the oven. 2. Instruct you how to use the oven. 3. Replace house fuses or correct house wiring. <p>B. Repairs when oven is used in other than normal home use.</p> <p>C. Damage resulting from accident, alteration, misuse, abuse, improper installation or installation not in accordance with local electrical codes.</p> <p>D. Any labor costs during the limited warranties.</p> <p>E. Replace parts or repair labor costs for units operated outside the United States.</p> <p>F. Pickup and delivery. This product is designed to be repaired in the home.</p> <p>G. Repairs to parts or systems caused by unauthorized modifications made to the appliance.</p> |
| SECOND THROUGH FIFTH YEAR LIMITED WARRANTY FROM DATE OF INSTALLATION. | Replacement parts for any electric element to correct defects in materials or workmanship. Replacement parts for solid state touch control system to correct defects in materials or workmanship. | |
| SECOND THROUGH TENTH YEAR LIMITED WARRANTY FROM DATE OF INSTALLATION. | Replacement parts for the porcelain oven cavity/inner door if the part rusts through due to defects in materials or workmanship. | |

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KITCHENAID DOES NOT ASSUME ANY RESPONSIBILITY FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES. Some states do not allow the exclusion or limitation of incidental or consequential damages, so this exclusion may not apply to you.

This warranty gives you specific legal rights and you may also have other rights which may vary from state to state.

If you need service, first see the "Assistance or Service" section of this book. After checking "Assistance or Service," additional help can be found by calling our Consumer Assistance Center telephone number, **1-800-422-1230**, from anywhere in the U.S.A.

KitchenAid
St. Joseph, Michigan, U.S.A. 49085



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